

Page 1, line 1, please insert the following heading:

AREA OF THE INVENTION

Page 1, line 4, please insert the following heading:

BACKGROUND OF THE INVENTION

Page 2, line 20, please insert the following heading:

SUMMARY OF THE INVENTION

Page 2, line 34, please insert the following heading:

DETAILED DESCRIPTION OF PREFERRED EMBODIMENTS

IN THE CLAIMS:

Please amend claims 1-9 to read as follows:

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- Sub C₁ →
1. (Amended) A method for preparing a dairy product comprising the steps of:
treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product, and
maintaining the treated medium comprising milk or a milk product under anaerobic conditions.
2. (Amended) The method according to claim 1, in which the microorganism is a yeast.

3. (Amended) The method according to claim 2, in which the yeast originates from one of the following set of strains: *Candida zelanoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.

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4. (Amended) The method according to claim 10, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* ssp.

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5. (Amended) The method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.

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6. (Amended) The method according to claim 1 in which the dairy product is thermized.

sub C2

7. (Amended) A dairy product prepared by treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product; and maintaining the treated medium comprising milk or a milk product under anaerobic conditions.

8. (Amended) A method for producing a food comprising a dairy product comprising: introducing a lactose-negative, food-technologically acceptable microorganism to a medium comprising milk or a milk product, thereby imparting an aroma to the dairy product.

9. (Amended) The method according to claim 7 further comprising preparing an aromatized food product including the dairy product.

Please add the following new claims 10-20:

10. (New) The method according to claim 1, in which the microorganism is a bacterium.

11. (New) The method of claim 2 wherein the dairy product is thermized.

12. (New) The method of claim 3 wherein the dairy product is thermized.

13. (New) The method of claim 3 wherein the dairy product is thermized.

14. (New) The method of claim 3 wherein the dairy product is thermized.

15. (New) The dairy product according to claim 7, in which the microorganism is a yeast.

16. (New) The dairy product according to claim 15, in which the yeast originates from one of the following set of strains: *Candida zelanoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.

17. (New) The dairy product according to claim 7, in which the microorganism is a bacterium.

18. (New) The method according to claim 17, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.

19. (New) The method according to claim 7, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.

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